

CITRUS GAZPACHO

I first had it at a restaurant in Santa Fe. I couldn't get their recipe, but came home and made a reasonable facsimile. I enjoy soups – hot and cold. This cold one is particularly refreshing to start a summer meal, assuming you can obtain good citrus off-season. Shared by Doug Grove.



PREP: 20 minutes

SERVINGS: 8

INGREDIENTS:

2 grapefruit (pink is nice for its color, but good quality is more important)

3 large oranges

1 10 oz. can Mandarin oranges

½ finely chopped cucumber

½ finely chopped red pepper

½ finely chopped red onion

1 stalk finely chopped celery

1 Tbsp. olive oil

2 tsp. sugar

¼ C. white vinegar

½ tsp. poppy seed, ½ tsp. dill

1 Tbsp. lemon juice

1 6 oz. can grapefruit juice

1 Kiwi

DIRECTIONS:

Slice and section the oranges and grapefruit over a bowl to catch the juice. Squeeze rinds to preserve all the juice. Add mandarin oranges, including their juice.

Combine chopped vegetables and all remaining ingredients except kiwi in the blender; puree.

Combine with fruit pieces and fruit juice.

Chill thoroughly. Garnish with slices of kiwi; serve cold.